



Polar Vortex-Mex Hot Dish



Ingredients

- Two lbs ground beef
- Two lbs ground pork
- 1 link of chorizo, chopped
- 3 cups of tater tots
- 4 oz black beans
- 4 oz Green Giant corn
- 1 large onion
- 1 red bell pepper
- 1 orange bell pepper
- 1 jalapeno pepper
- 1 poblano pepper
- 1 serrano pepper
- 2 cloves minced garlic
- 2 tbsp chopped cilantro
- 2 tbsp extra virgin olive oil
- 1 cup of beef broth
- 1/3 cup tomato sauce
- 2 tbsp of ketchup
- 1 tbsp of mustard
- 1/3 cup brown sugar
- 1 tbsp Worcestershire sauce
- 1 tbsp tomato paste
- 1/2 tsp cumin
- 1/2 tsp oregano
- 1/2 tsp black pepper
- 1 tsp kosher salt
- 1/2 tsp smoked paprika
- 1/2 tsp cayenne pepper
- 1/2 tsp ancho chili powder
- 1/2 cup of Land O Lakes cheddar cheese
- 1/2 cup of Land O Lakes Monterrey Jack cheese
- 2 tbsp crumbled queso fresco

Chili Sauce Ingredients (Optional)

- 1 (4 oz) can tomato sauce
- 1/2 cup water
- 1 tbsp honey
- 1 tsp lemon juice
- 1 glove minced garlic
- 1/2 tsp chili powder
- 1 tsp cumin
- 1 tsp instant minced onion
- 1 tbsp white vinegar
- 1/2 tbsp garlic powder
- 1/2 tbsp garlic salt
- 1/4 tbsp paprika
- 1/4 tbsp sugar
- 1/4 tbsp cayenne pepper

Directions

- In a large pot brown the chorizo, ground beef and pork with 1 tbsp olive oil
- Dry mixture: in a separate bowl, mix together all spices
- Wet mixture: in a separate bowl, combine ketchup, tomato sauce, paste, mustard, brown sugar, Worcestershire, and half of the beef broth
- Sauté chopped onion, bell peppers, poblano, serrano, jalapeno and until caramelized, then add garlic
- Stir black beans and corn into caramelized mixture
- Add the dry mixture, and stir until evenly coated
- Reintroduce beef, pork, and chorizo
- Stir in the wet mixture, bring to a simmer, cover and reduce for about 30 minutes.
- Add remainder of beef broth and reduce for another 20 minutes, stirring every few minutes
- Pre-heat oven to 425, cook tater tots for 20 minutes, season with cumin, chili powder, salt, and pepper
- In baking dish pour meat mixture and spread evenly; cover with layers of cheese and tater tots
- Bake for 20 minutes
- Optional: drizzle homemade chili sauce, crumble queso fresco, and chopped cilantro over top and serve